

As 12. (Amended) A food or feed product comprising vital wheat gluten which has been developed in a non-aqueous medium that contains less than 20% of water.

Please add new claims 13-28 as follows:

✓ 13. (New) A method for developing wheat gluten comprising developing vital wheat gluten in a non-aqueous medium that contains less than 20% water.

✓ 14. (New) A method according to claim 13, wherein the non-aqueous medium contains less than 15% water.

✓ 15. (New) A method according to claim 13, wherein the non-aqueous medium contains less than 10% water.

✓ 16. (New) A method according to claim 14 wherein the non-aqueous medium has a water activity which is below 0.8

✓ 17. (New) A method according to claim 14, wherein the developed wheat gluten has a water activity of less than 0.7.

✓ 18. (New) A method according to claim 13, wherein the developed wheat gluten obtained has a water activity such that microbial growth is not possible.

✓ 19. (New) A method according to claim 13 or 14, wherein the non-aqueous medium is a concentrated carbohydrate syrup.

✓ 20. (New) A method according to claim 19, wherein the carbohydrate is selected from the group consisting of glycerol, glucose, fructose, sucrose, invert sugar, sorbitol, and lactose.

21. (New) A method for developing wheat gluten comprising:
- (a) mixing a(vital wheat)gluten 20 - 60 % (d.s. w/w) with a non-aqueous medium that contains less than 20% of water;
 - (b) kneading the mixture at a temperature of between 50°C and 90°C;
 - (c) continuing the kneading until a value representing at least 75% of the maximal torque is reached; and
 - (d) shaping the developed gluten into a desired form.

22. (New) A method according to claim 21, wherein the non-aqueous medium contains less than 15% water.

23. (New) A method according to claim 22, wherein the non-aqueous medium contains less than 10% water.

24. (New) A method according to claim 21, wherein the water activity of the non-aqueous medium is below 0.8.

25. (New) A method according to claim 21, wherein said method is conducted whereby the developed gluten product has a water activity such that microbial growth is not possible.

26. (New) A method according to claim 21, wherein the kneading is halted before 75% of the maximal value is reached.

27. (New) A method according to claim 21, wherein other ingredients are added to the gluten during the later stage of the kneading, before, during or after shaping.

28. (New) A method for preparing a developed wheat gluten storage stable against microbial growth) comprising developing a wheat gluten (under conditions whereby the wheat gluten is not denatured), said developing being conducted in a non-aqueous media that contains less than 20% of water.)

Please see the Appendix for amendments.